



KONFRIT

PRODUCT KATALOG

KONFRIT MEAT FACTORY

KONFRIT.HU

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*Revolutionary meats,
keep it simple...*

“Ready roast, just warm it and it is ready, you save time, energy and labour with us and get steady quality.”

These roasts can be stored for 30 days in a regular fridge. Consume hot or cold!

**OUR HISTORY,
OUR PRINCIPLES**

Bellagio Ristorante Kft. was established as a family business in 2009 with hospitality as its core activity. The company is a key player in the Hungarian hospitality scene delivering for large company events and conferences with thousands of participants.




BALÁZS BAUMGARTNER garde manger and chef. The professional work and persistent developments by Balázs brought to life the brand Konfrit, delivering ready roasts from our meat plant boasting state-of-the-art equipment that comply with the latest industry standards. Our aim was to apply industrial technology in default of a skilled workforce to prepare perfect quality meats, which are easy to dish up and serve. The flavour should also be consistent to deliver the same high quality.

PÉTER BAUMGARTNER sales and marketing professional in charge of sales, marketing materials and interaction with our partners. Support the work of our partners through product presentations with recipes, recommendations for use and marketing materials.

Today Bellagio Ristorante Kft. is the producer and distributor of ready roasts available in the market under the brand KONFRIT. Our products are the result of careful development and preparation. Our company is founded on family ties and reliability. The main pillars of the company are the owners actively involved in daily operations.

The professional work and persistent developments of the Baumgartner brothers brought to life the brand Konfrit, delivering ready roasts from our meat plant boasting state-of-the-art equipment that comply with the latest industry standards. Our aim was to apply industrial technology in default of a skilled workforce to prepare perfect meats, which are easy to dish up and serve. The flavour should also be consistent to deliver the same high quality.

A photograph of a roasted meat dish, likely a whole roast, served in a metal tray. The meat is golden-brown and succulent. Accompanying the meat are several large, colorful carrots (orange, purple, and yellow) and a portion of green leafy vegetables, possibly broccolini. The tray is set on a dark, textured surface, possibly a tablecloth or placemat. The lighting is dramatic, highlighting the textures of the food.

All processes are carried out in compliance with strict hygiene procedures and the requirements of the HACCP quality assurance system. In addition to HACCP, we also implemented the FSSC 22000 food safety management system. Currently Bellagio Ristorante Kft. is the producer and distributor of one of the latest ready roasts in the market. Our products are the result of careful development and preparation. Our equipment manufacturer partners are the largest in the meat industry in Europe including Rühle, Kerres, Webomatic, and Still.

We purchase raw materials (a range of cuts of different meats) from the best Hungarian and European producers. Our spice producer partner is M Profood Zrt., the largest spice producer in Hungary ranking high in Europe with its high quality production processes and precisely organised purchases.

We developed our range of products to match modern eating habits. We take special care of the high quality spices and marinades used, and ensure they are tracked and free of allergens.

Our products contain no additives, preservatives, glutamates, flavour enhancers or allergens.

Higher roasting temperature and accurately devised heat treatment results in longer shelf life. Vacuum packed products can be stored in a fridge at 4-7 °C for up to 30 days. We adapt our packaging units to our partners needs. Packages are available in single and multiple slices, and or in whole cuts. This ensures steady quality, easy and fast preparation. We are pleased to help you learn how to warm up the meat and share recipe ideas with you. Advantages over sous vide products: High temperature processing results reduced bacteria presence compared to sous vide products. There is a lot less loss during warming up. Juicy roasted flavours, more meaty fibrous character.



FLAVOURS

Two main flavours are produced: the red pepper based version produces a redder outcome, while the garlic roast has a whiter shade. These two basic flavours give you ample of opportunity to come up with a variety of finishes. Use the red pepper roast for tomato based, Hungarian, red sauce dishes. Enjoy the garlic roast with dishes using cream and fruits.

OUR PRODUCTS:

100% READY ROASTS. JUST WARM THEM UP!



CHICKEN BREAST FILLET

Ready-made in Hungarian style marinade
in 70 micron vacuum pouch

Packaging unit:

- 1 piece of 170 g uniform net weight
- 3 kg package (18 pcs)
- 6 kg package (36 pcs)



PORK LOIN FILLET HUNGARIAN STYLE

Ready-made in red pepper and garlic marinade in 70 micron vacuum pouch

Packaging unit:

- 1 piece of 130-150 g uniform net weight
- 2 pieces of 120 g uniform net weight
- 3 kg package (2 pcs/package) 25 pcs/box
- 6 kg package (2 pcs/package) 50 pcs/box
- Gasztro package: 1,8-2,2 kg/package 5-6pcs/box

PORK KNUCKLE (BAVARIAN STYLE)

Artisanal ready roasted smoked knuckle cured in beer and salt 70 micron vacuum pouch

Packaging units:

- 1 piece 550-600 g
- 12 pc/box between 6-7 kg



PORK BOSTON BUTT STEAK

Ready-made in red pepper and garlic marinade in 70 micron vacuum pouch

Packaging units:

- 1 piece of 130-150 g uniform net weight
- 2 pieces of 120 g uniform net weight
- 3 kg package (2 pcs/package) 25 pcs/box
- 6 kg package (2 pcs/package) 50 pcs/box
- Gasztro package: 1,8-2,2 kg/package 5-6pcs/box



BEEFSTEAK

Ready roasted in garlic marinade 70 micron vacuum pouch

Packaging units:

- 1 piece of 130-150 g uniform net weight
- 2 pieces of 120 g uniform net weight
- 3 kg package (2 pcs/package) 25 pcs/box
- 6 kg package (2 pcs/package) 50 pcs/box
- Gasztro package: 1,8-2,2 kg/package 5-6pcs/box



DEER LEG (red or fallow deer)

Ready roasted in garlic marinade 70 micron vacuum pouch

Packaging units:

- 1 piece of 130-150 g uniform net weight
- 2 pieces of 120 g uniform net weight
- 3 kg package (2 pcs/package) 25 pcs/box
- 6 kg package (2 pcs/package) 50 pcs/box
- Gasztro package: 1,8-2,2 kg/package 5-6pcs/box



DUCK LEG

Ready roasted in garlic marinade 70 micron vacuum pouch

Packaging units:

- 1 piece of cca. 150-180 g
- 3 kg package of cca. 16-20 pcs

SAUCES

Our sauces are genuine cooked sauces of outstanding quality.

Versatile use is granted: be it a mouth-watering sandwich, a crispy salad or an á la carte dish, they deliver unforgettable flavours served both cold and hot. Packaging: 1.5 kg sealed plastic bucket.



STRAWBERRY-BULL'S HORN
PEPPER SAUCE



TRUFFLE SAUCE



TOMATO-PARMESAN
SAUCE
("SZICÍLIAI")



ORANGE-CHILI
SAUCE
(SLIGHTLY STING)



BLUEBERRY-THYME SAUCE



GREEN PEPPER SAUCE

Application ideas for our roasts and sauces
by chef **BALÁZS BAUMGARTNER**



TTAPAS VARIATIONS



**Layered beefsteak sandwich with
strawberry-bull's horn pepper sauce**



Pork knuckle baguette with truffle sauce



Green salad with rump steak



CONTACT

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